

Blueberry Cheesecake Bars

A graham cracker crust topped with blueberries and blueberry jam, covered with a layer of vanilla cheesecake

Yield:

24 bars

Ingredients:

6 Tablespoons butter, melted
2 cups graham cracker crumbs
2 Tablespoons sugar
16 ounces cream cheese, softened
3/4 cup sugar
2 large eggs
1 teaspoon vanilla
8 ounces blueberry jam
1 cup fresh blueberries

Instructions:

1. Mix melted butter and graham cracker crumbs with 2 tablespoons sugar. Press mixture firmly and evenly into the bottom of a greased 9 x 13-inch baking pan.*
2. Beat cream cheese and 3/4 cup of sugar until smooth. Add eggs, and vanilla, stirring until smooth again.
3. In a separate container, stir jam until smooth and then spread over crust. Sprinkle fresh blueberries on top. Pour cream cheese mixture evenly over blueberries.
4. Bake at 350 degrees for 30 minutes or until slightly puffed. Cool in pan, and then chill for several hours before serving. Cut into 24 bars.

